



# THANKSGIVING BUFFET

THURSDAY NOVEMBER 25, 2021

11:00 – 4:00

*ASSORTED FRUIT AND CHEESE PLATTER  
YOUNG ORGANIC MIXED GREENS WITH BALSAMIC VINAIGRETTE  
HEARTS OF ROMAINE WITH CAESAR DRESSING, CROUTONS AND ASIAGO  
TOMATO, BASIL AND MOZZARELLA SALAD WITH BALSAMIC VINAIGRETTE  
CALAMARI SALAD WITH PESTO VINAIGRETTE  
ROAST TURKEY CARVING STATION  
PEPPERCORN ROASTED PRIME BEEF WITH ROSEMARY JUS  
PAN SEARED SALMON WITH BUERRE BLANC AND EXOTIC FRUIT SALSAS  
SHRIMP ALFREDO WITH SHAVED PARMESAN  
CHICKEN MARSALA WITH WILD MUSHROOMS  
PORK LOIN WITH BRANDY APPLE DEMI GLAZE  
COUNTRY BISCUIT BENEDICT  
COUNTRY STYLE MASHED POTATOES  
CHESTNUT PORCINI APPLE STUFFING  
GIBLET GRAVY  
CRANBERRY GRAPE COMPOTE  
CANDIED YAMS WITH MINI MARSHMALLOWS  
SAUTÉED SEASONAL VEGETABLES  
FRESH BAKED DINNER ROLLS  
PUMPKIN, PECAN AND FRUIT PIE  
ASSORTED COOKIES  
COFFEE AND ICE TEA INCLUDED*

ADULTS \$40.95

CHILDREN 5-12 \$20.95

CHILDREN 4 AND UNDER FREE

RESERVATIONS - 831-899-5954